



Spray Dried Flavours

semi-encapsulated technology



At The Product Makers we offer a wide range of spray dried flavour tonalities in both Natural and Synthetic to be utilised in a number of food and beverage products.

Almond

Aniseed

Apple

Apricot

Avocado

Banana

Beef

Black Tea

Blackberry

Blackcurrant

Blueberry

Brown Sugar

Butter Cream

Butter

Butterscotch

Capuccino

Caramel

Caramel Toffee

Celery

Chocolate



Cheese

Cherry

Chicken

Cinnamon

Cloud Neutral

Cocoa

Coffee

Condensed Milk

Cookies & Cream

Corn

Cream

Durian

Energy Flavour

Fruits of the Forest

Ginger

Ginseng

Grape

Green Tea

Guava

Hazelnut



Honey

Jasmine

Lemon

Lime

Lychee

Mango

Meat

Milk

Mixed Berry

Mixed Fruit

Orange

Passionfruit

Peppermint

Pineapple

Pomegranate

Pomelo

Raspberry

Roast Chicken

Roasted Corn

Saffron



Smoke

Strawberry

Tamarind

Taro

Toffee

Tomato

Tropical

Tutti Fruity

Vanilla

Wintermelon

Yoghurt

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Spray Dried Flavours TPM

*Semi-Encapsulated
Technology*

A WORLD OF FLAVOUR

www.theproductmakers.com





Spray Dried Flavours

semi-encapsulated technology



Spray Dried Flavours

The Product Makers introduces its latest technology "Spray Dried Flavours."

Spray Dried Flavours are cost effective semi encapsulated systems.

The process transforms liquid flavours into dried particles which are protected from environmental conditions.

Spray Dried flavours are one of The Product Makers multiple encapsulation technology products.

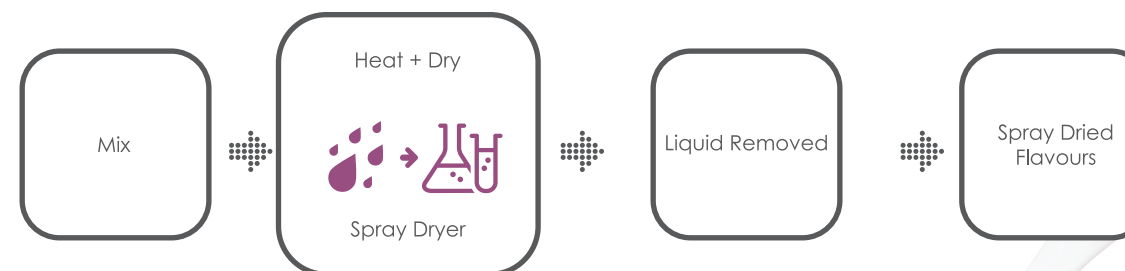
Attributes

- Guarantees excellent stability
- Unique structure to blend with the product
- Full flavour delivery throughout the shelf life of the end product
- No anti-oxidants or preservatives
- Heat stable
- Uniform product

Applications

- Bakery
- Biological Products
- Chocolates
- Cosmetics
- Dairy
- Milk Powder
- Noodle Seasonings
- Pharmaceutical
- Powdered Beverages
- Powdered Soups/ Sauces/Stock Cubes
- Spices
- Vitamins

Process



Spray Dried Flavours Technology

Advantages

- Superior dissolving in both hot and cold liquids
- Improved heat and oxidative resistance
- Ease of handling for reduced contamination risk
- Creates a high impact flavour with controlled flavour response
- Controlled particle size
- Free flowing
- Cost effective
- Low moisture content reduced risk of product clumping



LET'S EMBRACE HEALTHY LIVING

A WORLD OF FLAVOUR